

ANTICA CASA FACCIO

Category: Pastry, honey, chocolate, jam

business description: Over 150 years of experience and five generations of nougat making are the hallmarks of this Cassinasco-based company in the Alta Langa region. They use only Tonda Gentile delle Langhe hazelnuts (55% of the mixture), pure Madagascar vanilla, mountain wildflower honey or Piedmontese acacia honey, and fresh egg whites. The result is a crumbly, firm nougat with a natural flavor. Also worth checking out are the soft nougat, Torroncina, a nougat spread, the almond amaretti, and the chocolate line featuring pralines, cremini, and white and black truffles.

phone: +39 (0141) 851.132

Fax: +39 (0141) 851132

E-mail: torronefaccio@alice.it

Links

<http://www.torronefaccio.it>

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